	Parts per million
Sodium dimethyldithiocarbamate	3.0
(ii) Disodium cyanodithioimidocarbonate	2.9
Potassium *N*-methyldithiocarbamate	4.1

(4) Single additive for cane-sugar mills and beet-sugar mills.

	Parts per million
2,2-Dibromo-3-nitrilopropionamide (CAS Reg. No. 10222–01–2). *Limitations:* Byproduct molasses, bagasse, and pulp containing residues of 2,2-dibromo-3-nitrilopropionamide are not authorized for use in animal feed..	Not more than 10.0 and not less than 2.0.

(5) Combination for cane-sugar mills:

	Parts per million
n-Dodecyl dimethyl benzyl ammonium chloride	0.05±0.005
n-Dodecyl dimethyl ethylbenzyl ammonium chloride	0.68±0.068
n-Hexadecyl dimethyl benzyl ammonium chloride	0.30±0.030
n-Octadecyl dimethyl benzyl ammonium chloride	0.05±0.005
n-Tetradecyl dimethyl benzyl ammonium chloride	0.60±0.060
n-Tetradecyl dimethyl ethylbenzyl ammonium chloride	0.32±0.032

Limitations. Byproduct molasses, bagasse, and pulp containing residues of these quaternary ammonium salts are not authorized for use in animal feed.

(6) Single additive for beet-sugar mills:

	Parts per million
Glutaraldehyde (CAS Reg. No. 111–30–8).	Not more than 250.

(c) To assure safe use of the additives, their label and labeling shall conform to that registered with the Environmental Protection Agency.

[42 FR 14526, Mar. 15, 1977, as amended at 47 FR 35756, Aug. 17, 1982; 50 FR 3891, Jan. 29, 1985; 57 FR 8065, Mar. 6, 1992]

§ 173.322 Chemicals used in delinting cottonseed.

Chemicals may be safely used to assist in the delinting of cottonseed in accordance with the following conditions:

(a) The chemicals consist of one or more of the following:

(1) Substances generally recognized as safe for direct addition to food.

(2) Substances identified in this paragraph and subject to such limitations as are provided:

Substances	Limitations
alpha-Alkyl-*omega*-hydroxypoly-(oxyethylene) produced by condensation of a linear primary alcohol containing an average chain length of 10 carbons with poly(oxyethylene) having an average of 5 ethylene oxide units.	May be used at an application rate not to exceed 0.3 percent by weight of cottonseeds to enhance delinting of cottonseeds intended for the production of cottonseed oil. Byproducts including lint, hulls, and meal may be used in animal feed.
An alkanomide produced by condensation of coconut oil fatty acids and diethanolamine, CAS Reg. No. 068603–42–9.	May be used at an application rate not to exceed 0.2 percent by weight of cottonseeds to enhance delinting of cottonseeds intended for the production of cottonseed oil. Byproducts including lint, hulls, and meal may be used in animal feed.

[47 FR 8346, Feb. 26, 1982]

§ 173.325 Acidified sodium chlorite solutions.

Acidified sodium chlorite solutions may be safely used in accordance with the following prescribed conditions:

(a) The additive is produced by mixing an aqueous solution of sodium chlorite (CAS Reg. No. 7758–19–2) with any generally recognized as safe (GRAS) acid.

(b) The additive is used as an antimicrobial agent in poultry processing water as a component of a carcass spray or dip solution prior to immersion of the carcass in a prechiller or chiller tank, or in a prechiller or chiller solution in accordance with current industry practice for use of poultry process water.

(1) When used in a carcass spray or dip solution, the additive is used at levels that result in sodium chlorite concentrations between 500 and 1,200 parts per million (ppm), in combination with any GRAS acid at levels sufficient to achieve a solution pH of 2.5 to 2.9.

(2) When used in a prechiller or chiller tank, the additive is used at levels that result in sodium chlorite concentrations between 50 and 150 ppm, in combination with any GRAS acid at levels sufficient to achieve a solution pH of 2.8 to 3.2.

(c) The additive is used as an antimicrobial agent in the processing of

red meat as a component of a carcass spray in accordance with current industry practice. In the carcass spray, the additive is used at levels that result in sodium chlorite concentrations between 500 and 1,200 parts per million (ppm) in combination with any GRAS acid at levels sufficient to achieve a solution pH of 2.5 to 2.9.

(d) The concentration of sodium chlorite is determined by a method entitled ''Determination of Sodium Chlorite: 50 ppm to 1500 ppm Concentration,'' September 13, 1995, developed by Alcide Corp., Redmond, WA, which is incorporated by reference in accordance with 5 U.S.C. 552(a) and 1 CFR part 51. Copies are available from the Division of Petition Control (HFS–215), Center for Food Safety and Applied Nutrition, Food and Drug Administration, 200 C St. SW., Washington, DC 20204–0001, or may be examined at the Center for Food Safety and Applied Nutrition's Library, 200 C St. SW., rm. 3321, Washington, DC 20204–0001, or the Office of the Federal Register, 800 North Capitol St. NW., suite 700, Washington, DC.

[61 FR 17829, Apr. 23, 1996, as amended at 63 FR 11119, Mar. 6, 1998]

§ 173.340 Defoaming agents.

Defoaming agents may be safely used in processing foods, in accordance with the following conditions:

(a) They consist of one or more of the following:

(1) Substances generally recognized by qualified experts as safe in food or covered by prior sanctions for the use prescribed by this section.

(2) Substances listed in this paragraph (a)(2) of this section, subject to any limitations imposed:

Substances	Limitations
Dimethylpolysiloxane (substantially free from hydrolyzable chloride and alkoxy groups; no more than 18 percent loss in weight after heating 4 hours at 200 °C; viscosity 300 to 1,050 centistokes at 25 °C; refractive index 1.400–1.404 at 25 °C).	10 parts per million in food, or at such level in a concentrated food that when prepared as directed on the labels, the food in its ready-for-consumption state will have not more than 10 parts per million except as follows: Zero in milk; 110 parts per million in dry gelatin dessert mixes labeled for use whereby no more than 16 parts per million is present in the ready-to-serve dessert; 250 parts per million in salt labeled for cooking purposes, whereby no more than 10 parts per million is present in the cooked food.
Formaldehyde	As a preservative in defoaming agents containing dimethylpolysiloxane, in an amount not exceeding 1.0 percent of the dimethylpolysiloxane content.
α-Hydro-*omega*-hydroxy-poly (oxyethylene)/poly(oxypropylene) (minimum 15 moles)/poly(oxyethylene) block copolymer (CAS Reg. No. 9003–11–6) as defined in § 172.808(a)(3) of this chapter.	For use as prescribed in § 172.808(b)(3) of this chapter.
Polyacrylic acid, sodium salt	As a stabilizer and thickener in defoaming agents containing dimethylpolysiloxane in an amount reasonably required to accomplish the intended effect.
Polyethylene glycol	As defined in § 172.820 of this chapter.
Polyoxyethylene 40 monostearate	As defined in U.S.P. XVI.
Polysorbate 60	As defined in § 172.836 of this chapter.
Polysorbate 65	As defined in § 172.838 of this chapter.
Propylene glycol alginate	As defined in § 172.858 of this chapter.
Silicon dioxide	As defined in § 172.480 of this chapter.
Sorbitan monostearate	As defined in § 172.842 of this chapter.
White mineral oil: Conforming with § 172.878 of this chapter	As a component of defoaming agents for use in wash water for sliced potatoes at a level not to exceed 0.008 percent of the wash water.

(3) Substances listed in this paragraph (a)(3), provided they are components of defoaming agents limited to use in processing beet sugar and yeast, and subject to any limitations imposed:

Substances	Limitations
Aluminum stearate	As defined in § 172.863 of this chapter.
Butyl stearate.	
BHA	As an antioxidant, not to exceed 0.1 percent by weight of defoamer.
BHT	Do.
Calcium stearate	As defined in § 172.863 of this chapter.
Fatty acids	As defined in § 172.860 of this chapter.